



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

OIL CITY, PA.**NUISANCES.**

RULE 15. No bone or horse boiling establishment shall be maintained or operated within the limits of the city.

RULE 16. It shall be unlawful for any person, persons, or corporation to construct or use any slaughterhouse or to slaughter animals of any kind in any building or any place within the limits of the city.

RULE 17. The keeping of pigs, hogs, or swine shall not be permitted within the limits of the city.

RULE 18. It shall be unlawful to keep live poultry of any kind or any other kind of live stock in any cellar or basement or under any house or building within the limits of the city.

RULE 19. It shall be unlawful to keep or kill live stock or poultry of any kind in any cellar or basement or under any building used for a market place, nor shall live stock or poultry be kept or killed in close proximity to any market without written permission of the board of health, which permission may be revoked upon recommendation of the health officer for good and sufficient cause.

RULE 20. The owner or occupant of any cellar, basement, or other building in which permission has been given to prepare live stock or poultry for the market shall keep or cause the same to be kept in a clean and sanitary condition, and cause all offal, blood, waste food, garbage, refuse, and all unwholesome or offensive matter to be removed therefrom at least once every 24 hours, and shall make provision for the proper drainage of such places, and shall at all times keep all woodwork (except floors and counters) in such places thoroughly painted or whitewashed; and the floors thereof shall be so constructed as to prevent blood or foul liquid or washings from seeping through and settling in the earth beneath.

RULE 21. The rendering of lard, tallow, or meat scraps of any description in or near any market within the limits of the city is forbidden without written permission of the board of health and under such conditions as the board may provide, and said written permission may be revoked for cause by the board upon recommendation of the health officer.

[Regulations board of health, adopted Oct. 18, 1911.]

ROCKFORD, ILL.**BAKERIES—INSPECTION OF.**

All bakeries in the city of Rockford shall be subject to inspection from time to time. The following score card shall be used as a basis of this inspection:

SANITARY INSPECTION OF BAKERY.

Name of bakery, _____ Address, _____
Owner, _____ Date of scoring, _____ Score, _____.

| | Perfect score. |
|--|----------------|
| Room free from contaminating surroundings | 4 |
| Tight, smooth floors | 2 |
| Tight, smooth walls and ceiling | 2 |
| Light (sunlight, 4; electric light, 2; gas light, 1) | 4 |
| Ventilation | 2 |
| Large, convenient sinks | 4 |
| Convenient furnishings and machinery | 2 |
| Cleanliness of floors | 6 |
| Cleanliness of walls | 4 |
| Cleanliness of ceiling | 2 |
| Cleanliness of tables and furnishings | 10 |
| Cleanliness of sinks, 4; shelves, 2 | 6 |
| Utensils—mixers | 4 |
| Utensils—pans, 2; knives and cutters, 2 | 4 |
| Clean cloths for rolling jelly rolls, etc. | 2 |
| Freedom from flies, cockroaches, and other insects | 12 |
| Attendants' aprons and overalls | 4 |
| Attendants' personal cleanliness | 4 |